Corporate Lunch Menus
UCLA Anderson School
Parker Career Management Center

Lunches That Work
An attractive platter of four types of sandwiches (roast beef, turkey, tuna salad and vegetarian) on deli bread, cut in half. Sandwiches are accompanied by assorted chips, fruit salad and kosher pickles.

10-person minimum
$11.00 per person + tax

Lunches That Work Boxes
A boxed lunch packed with a sandwich (roast beef, turkey, tuna salad or vegetarian), a cookie, piece of fruit and bag of chips. 10 person minimum.
$13.25 per person + tax

Gourmet Sandwich Platter

Chicken BLT: Grilled chicken breast, crisp bacon, lettuce, tomatoes with garlic aioli on sourdough

Chicken Pesto: Chicken breast, red onions with pesto on ciabatta bread.

Italian Deli: Thinly sliced capicola, Genoa salami, mortadella, pepperoni, provolone cheese, lettuce, tomato, and pepperoncini with Italian vinaigrette on a crusty baguette.

Pastrami: Thinly sliced oven-roasted pastrami with spicy Dijon mustard on marble rye bread.

Tri-Tip: Peppercorn beef tri-tip, lettuce, tomatoes with chipotle aioli on ciabatta bread.

Turkey & Swiss: Turkey breast, Swiss cheese, tomatoes, lettuce with Pommery grain mustard on sourdough bread.

Turkey Club: Roasted turkey, bacon, avocado, provolone cheese, lettuce, tomato, with garlic aioli on sourdough bread.

Waldorf Chicken Salad: Grilled chicken with Pippin apples and walnuts on multi-grain bread.

Black Bean & Grilled Vegetable Wrap (vegetarian or vegan without cheese): Black beans, grilled vegetables, jack cheese, roasted corn with cilantro dressing in a jalapeno wrap.

Hummus Wrap (vegan): Hummus, tabbouleh romaine, julienned cucumbers and carrots in a whole wheat bread.

Portobello Sandwich (vegetarian): Sliced grilled portobello mushroom, roasted bell peppers, red onions with feta spread on multi-grain bread.

There is a six-order minimum per sandwich selection and a four selection maximum. All gourmet sandwiches are served with your choice of red roasted potato salad, pasta salad, tossed green salad or gourmet chips.

$13 per person + tax
Gourmet Boxed Lunches

Your choice of either the gourmet sandwiches listed above or the following entrée salads:

**Chicken Caesar Salad:** grilled chicken breast, romaine lettuce, garlic-herb croutons, parmesan cheese, & zesty Caesar dressing served with a La Brea roll, butter and a dessert bar

**California Cobb Salad:** greens, diced chicken, bacon, hard boiled eggs, avocados, tomatoes & blue cheese dressing served with a La Brea Roll and dessert bar

**Chopped Chinese Chicken Salad:** grilled marinated chicken breast, Chinese cabbage, fresh vegetables, wonton crisps with sweet sesame dressing

**Italian Chopped Salad:** Genoa salami, Mozzarella, Kalamata olives, roasted red peppers, garbanzos and Chopped lettuce & red wine vinaigrette

**Santa Fe Chicken Salad:** romaine lettuce, chicken breast, black beans, jack cheese, corn, avocados, tomatoes with cilantro vinaigrette

**Salmon Nicoise Salad:** grilled filet of pacific salmon, field greens, fresh green beans, tomatoes, red potatoes, olives, hard boiled eggs with shallot vinaigrette - $24 per person

Each box includes a choice of sandwich, roasted red potato salad or pasta salad, a bag of chips, an Otis Spunkmeyer cookie, and an apple.

$15.00 per person + tax
Corporate Reception Menus
UCLA Anderson School
Parker Career Management Center

Create Your Own Reception
(6 selections maximum)

La Mancha (serves 25): $175.00 per order
Corned beef, pastrami, Jamon Serrano, smoked white fish, Manchego cheese,
goat cheese with paprika, Spanish olives, and fig jam served with sliced baguette
and crackers

Bruschetta Platter (serves 25): $85.00 per order
Home-style crostini, fresh imported mozzarella, fresh
tomato-basil relish, and olive tapenade

Assorted Mini Deli Sandwiches (24 sandwiches): $50 per order
Black Forest Ham, Turkey, and Roast Beef on Mini Buns; served with mustard and mayonnaise

Pinwheel Sandwiches (24 sandwiches): $50 per order
Turkey, Roast Beef, Roasted Vegetables and Cream Cheese

Crostini Platter (25 servings): $60 per platter
Home-style crostini with fresh imported goat cheese and sun-dried tomato relish

Fresh Vegetable Crudité Platter: $44 for 15 servings; $75 for 25 servings
A colorful array of crisp garden-fresh vegetables with Ranch Dip.

Middle Eastern Medley (25 servings): $84 per display
Pita wedges, hummus, and baba ghanoush (eggplant dip)
**Fancy Finger Sandwiches** $18.75 per 20-piece order (5-order minimum)
*Choice of Three: Egg Salad, Chicken Arugula, Caper Tuna, Cucumber/Dill & Cream Cheese*

**Seasonal Fresh Fruit Platters**
- *Mini (serves 8): $30*
- *Small (serves 15): $45*
- *Large (serves 30): $86*

**Grilled Vegetable Display (serves 50): $115**
*Grilled asparagus, red peppers, zucchini, yellow squash, Japanese eggplant, red onions, marinated mushrooms; served with sherry tarragon aioli for dipping*

**Antipasti Assorti (serves 25): $120 per platter**
*An array of marinated mushrooms, Genoa salami coronets, Provolone cheese, marinated artichokes, imported black and green olives, pepperoncini, and crisp breadsticks*

**Smoked Salmon (serves 30): $150 each**
*Side of smoked salmon with capers, red onions, lemons, and assorted cocktail breads*

**Grand Tour (serves 25): $175 per platter**
*Salami, prosciutto, smoked black forest ham, gourmet sausage, gouda and brie cheeses, marinated Mediterranean olives, cornichons, cocktail onions, and fig marmalade; served with crackers and sliced baguettes*

**Sushi Roll Platter (75 pieces) $175 per platter**
*(Available after 12:00 noon only)*
*California, cucumber, and spicy tuna rolls, served with wasabi, ginger, and soy sauce*

**Pizza**
*Rustic Pan Pizza Choose from: BBQ Chicken, Greek, Margherita, Roasted Garlic & Chicken, or Pepperoni*
- *Half Pan (24 squares): $45*
- *Full Pan (54 squares): $80*
New York-style Thin-crust Pizza
Four Cheese, Italian Sausage & Mushroom, Vegetarian, BBQ Chicken & Red Onion, Hawaiian, or Pepperoni
14-inch pizza (8 slices): $22 each

Specialty Cheese Platters
Gourmet crackers accompany all cheese platters.

Domestic Cheese Platter
Cheddar, Goat Cheese, Havarti, and Sonoma Jack
Small Platter — half pound of each (serves 25): $53
Large Platter — one pound of each (serves 50): $91

Imported Cheese Platter
Black Pepper Chèvre, French Brie, Gorgonzola and Gouda
Small Platter — half pound of each (serves 25) $71
Large Platter — one pound of each (serves 50) $130

Buffets
Buffets include iced water, iced tea, Fair Trade Organic Coffee Bean (regular & decaf), hot water with assorted Tazo teabags and attendants for two hours. We require that adequate staging facilities be made available. China service outside UCLA Catering meeting facilities--add $3.50 per person

Cambria- $25 per person (served at room temperature)
Classic Caesar Salad
Fresh Fruit Salad
Gourmet Sandwiches on Mini-French Rolls: Smoked Turkey with apricot-cranberry chutney, Gazebo chicken salad with Pippin apples and walnuts, Mozzarella, basil, tomatoes, and red onions with balsamic vinaigrette
Crudite Platter
Assorted Dessert Bars

Olympus- $40 per person
Belgium Endive & Watercress Salad, Roasted Almonds, Grape Tomatoes with Honey-Carrot Vinaigrette.
Sliced Pepper-crusted Strip Loin with Roasted Garlic Au Jus
Local White Sea Bass with Provencal Sauce
Chef's Seasonal Baby Vegetables
Roasted Potatoes
Selection of Mini Desserts
Italian Connection- $33 per person
Ceasar Salad
Seasonal Chef Vegetables
Choice of one entree: Chicken Marsala, Chicken Piccata, Italian Sausage with Bell Peppers, Meatballs Arrabiatta (spicy tomato sauce)
Choice of One Pasta: Rigatoni Pomodoro, Orecchiette Pasta with Peas & Prosciutto, Three-cheese Baked Penne (provolone, mozzarella, Parmesan), Spinach Tortellini with Alfredo or Marinara Sauce
Mini Tiramisu and Cannoli

Aegean- $35 per person (served at room temperature)
Mesclun Greens with Balsamic Vinaigrette
Grilled Herb Chicken with Sherry Tarragon Aioli
Rosemary Peppercorn Sirloin Steak with Horseradish Cream
Cous Cous Salad (dried fruit, tomatoes, cucumbers) with Lemon Mint Dressing
Rustic Fire roasted Vegetables
Fresh Fruit Salad
Assorted Breads and Focaccia
Mini Lemon Tarts

Chips & Dips
Tortilla Chips with Salsa (15 servings): $20 per order
Two pounds of our home-style tri-colored tortilla chips and fresh tomato salsa

Potato Chips with Classic Dips (15 servings): $25 per order
Two pounds of kettle-style potato chips and choice of Ranch or California Onion dip

Guacamole with Tortilla Chips (serves 15) $25 per order

Additional Chips (Two-pound bag, 8 servings): $12 per order

“Three-on-Three” (25 servings): $45 per order
Tomatillo salsa, chunky salsa cruda, and freshly-made guacamole with three pounds of our home-style tri-colored tortilla chips

Roasted Artichoke & Garlic Dip (serves 25): $30 per order
Served with pita triangles and sliced baguettes

Spinach Dip (serves 25): $30 per order
Served with pita triangles and sliced baguettes
Munchies in a Bowl
(10-15 servings each)

- Pretzels: $11 per order
- Kettle-style Potato Chips: $18 order
- Herb-Marinated Olives: $15 per pound
- Trail Mix: $10
- Asian Snack Mix: $12 per order
- Snack Mix: $12 per order
- Mixed Nuts: $19

Reception Desserts
Cupcakes (chocolate, vanilla & red velvet): $16 per dozen; Mini Cupcakes: $11 per dozen
Macaroons (plain & chocolate dipped): $17.50 per dozen; Mini Macaroons: $15 per dozen
Petit Fours (1 bite): $30 per dozen
Assorted Dessert Bars: $29 per dozen
Mini Gourmet Desserts (2 bites): $40 per dozen

Beverages
Regular & Diet Coke, Regular & Diet Sprite, Dasani Bottled Water and Calistoga Mineral Water: $2.50 each
Gold Peak Bottled Tea (sweetened, unsweetened, lemon, lemonade & green): $3.25 each
- Iced Tea: $2
- Lemonade: $2
- Bruin Breeze Punch: $30
Regular and Decaffeinated Coffee: $30 per gallon
Hot Water with Selection of Teas: $30 per gallon

Wine & Beer Bar Set-up
Includes glassware or plasticware, linens, and bar accoutrements. One beverage attendant required per 75 guests. Beverage attendants are $120 per attendant for 2 hours of service. There’s a 20-person minimum for a bar set-up and requires a $500 food and beverage minimum.

- Glassware: $2.50 per person
- Plasticware: $1.50 per person
IMPORTANT THINGS TO KNOW

- Prices include all disposable serving ware.
- UCLA Catering does not charge delivery fees or gratuities.
- Servers are not included but can be added for $120 per server for 2 hours of service. UCLA Catering reserves the right to determine how many servers are needed for an event.
- Linens are not included but can be added for an additional $6.25 per piece. UCLA Anderson Parker Career Management Center reserves the right to add linen to an order for any event in their facility.
- For Beer and Wine set-up, beverage attendants are not included in the per-person price. Beverage attendants are $120 per attendant for 2 hours of service.
- UCLA Catering is prohibited from any purchasing or selling of alcoholic beverages. You can provide your own wine/beer and UCLA Catering can serve it. Just coordinate the delivery with your Sales Manager.
- There is a $500 food and beverage minimum for events that require bar service.
- For any event with a bar, a food server is also required.
- There will be a $50 late fee added to all delivery orders placed within three (3) business days of the event, not including the day of the event.
- There will be a $100 late fee added to all served event orders placed within seven (7) business days of the event, not including the day of the event.
- Prices do not include sales tax. Tax will be added to the final bill. All major credit cards and checks are accepted forms of payment.
- For a full list of policies and procedures, please visit http://www.uclacatering.com/plan/policies/.